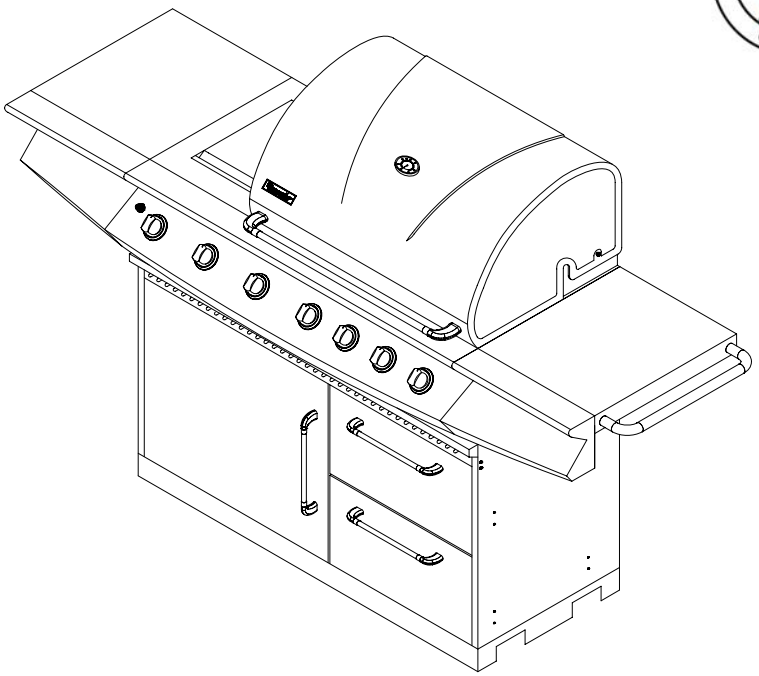
Charmglow®

# Stainless Steel Gas Grill
# USE AND CARE GUIDE
# MODEL NO.: 730-0289



**FOR OUTDOOR USE ONLY**

K15Y06N-1

PLEASE CONTACT 1-800-913-8999 FOR ASSISTANCE
DO NOT RETURN TO PLACE OF PURCHASE

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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERY INSTALLED, ASSEMBLED AND MAINTAINED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CALL OUR SERVICE CENTER AT 1-800-913-8999, MONDAY THROUGH FRIDAY 8:00AM-5:00PM, PACIFIC COAST TIME.

**NOTE TO INSTALLER:**

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

**NOTE TO THE CONSUMER:**

RETAIN THESE FOR FUTURE REFERENCE.

THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

## SAFETY INSTRUCTIONS

***** **WARNING** *****

**FOR YOUR SAFETY**

**If you smell gas:**

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open Lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

## SAFETY INSTRUCTIONS

**WARNING**
Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual.

**DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.** This can severely upset combustion airflow or trap excessive heat in the control area.

**INSECT WARNING!!!** Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.

**WARNING**

**ELECTRICAL GROUNDING INSTRUCTIONS**

**This appliance (rotisserie motor) is equipped with a plug and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.**

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location

**CAUTION: REMOVE THE WARMING RACK WHEN USING THE ROTISSERIE BURNER. THE HIGH HEAT COMING FROM THE BURNER MAY CAUSE THE WARMING RACK TO BEND.**

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

K15Y06N-1

## SAFETY INSTRUCTIONS

**WARNING: Always keep your face and body as far away from the burner as possible when lighting.**

**WARNING: IMPORTANT!**

### BEFORE LIGHTING…

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**Do not attempt to light the grill if odor of gas is present. Call for service 1-800-913-8999.**

**ROTISSERIE DRIVE MOTOR**

USE ONLY FOR OUTDOORS, DO NOT EXPOSE TO RAIN.

CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

# SAFETY INSTRUCTIONS

**TESTED IN ACCORDANCE WITH ANSI Z21.58a • CSA 1.6a-2006 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY**.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

**CALIFORNIA PROPOSITION 65-WARNING**

The burning of gas fuel generates some byproducts, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

**SAFETY PRACTICES TO AVOID PERSONAL INJURY**

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Theses types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

WHEN LIGHTING A BURNER, ALWAYS PAY CLOSE ATTENTION TO WHAT YOU ARE DOING. BE CERTAIN YOU ARE TURNING THE IGNITER LABELED FOR THE BURNER YOU INTEND ON USING.

# SAFETY INSTRUCTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease tray at the bottom of the grill's firebox. Clean often.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. THIS UNIT IS FOR OUTDOOR USE ONLY.

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The 730-0289 Charmglow Grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.

# SAFETY INSTRUCTIONS

**CHECKING FOR GAS LEAKS**
Never test for leaks with a flame. Prior to first use and at the beginning of each new season, you must check for gas leaks.

Follow these steps:

1.Make soap solution by mixing one part liquid detergent and one part water.

2.Turn off heat control valves, and then turn on gas at source.

3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.

4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line from grill and immediately call your grill dealer or gas supplier for professional assistance.

## NATURAL GAS SAFETY

Your natural gas is designed to operate on natural gas grill only, at a pressure of 4" water column(1/4 psig or 1.75 kpa) regulated at the pre-set supplied regulator. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. If your residential gas utility line pressure has not been regulated to 7" W.C. contact your local gas utility or gas grill dealer for professional assistance.

Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

It is recommended that an "ON-OFF" shut off valve be installed at the gas supply source; outdoors after the gas line piping exits outside the wall and before the quick-disconnect. In a branch fuel line, it should be installed before the gas line piping enters the ground indoors in an accessible location near the supply line.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads when making the connection.

Disconnect your gas grill from its fuel source when the gas supply lines are being tested at high pressures by the gas company. This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressure in excess of ½ psi (3.5 kpa).

Turn off your gas grill when the gas supply is being tested at low pressures by the gas company. This appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at pressures equal or less than ½ psi (3.5kpa).

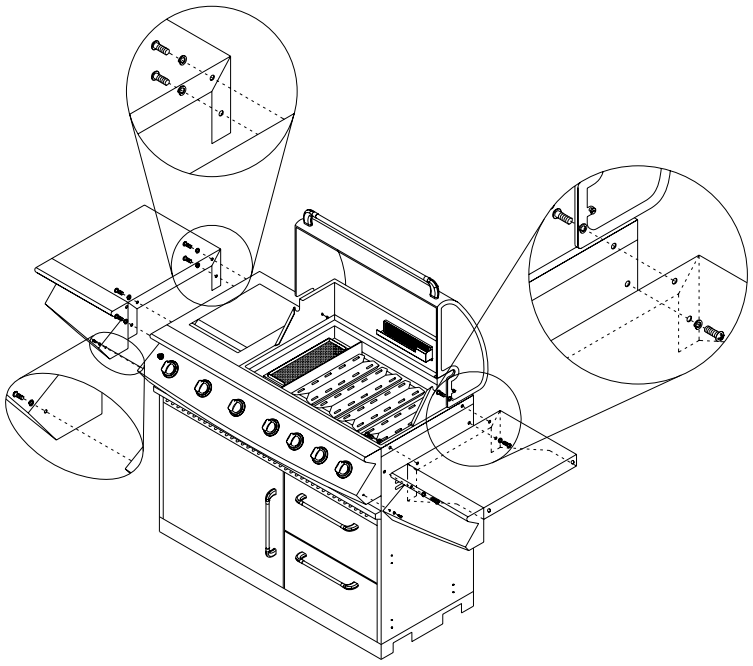
## SIDE SHELF ASSEMBLY

1. The screws used to attach the side shelf are already screwed into the left side burner And right side panel(see the figure below).loosen the screws from the left side burner And right side panel, install the side shelves and tighten screws as the figure shown below.

   **Attention:** The left side shelf should be screwed from outside into inside with 4pcs screws, the right side shelf should be screwed:

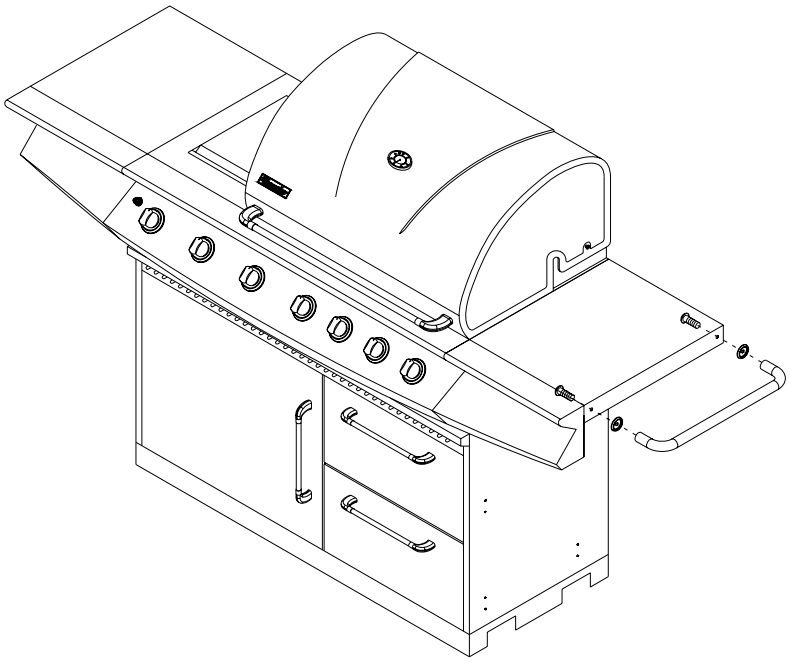
   a. the upper 2 screws to the right panel should be screwed from inside to outside for side shelf.

   b. the screws below them should be firmed from outside into inside.



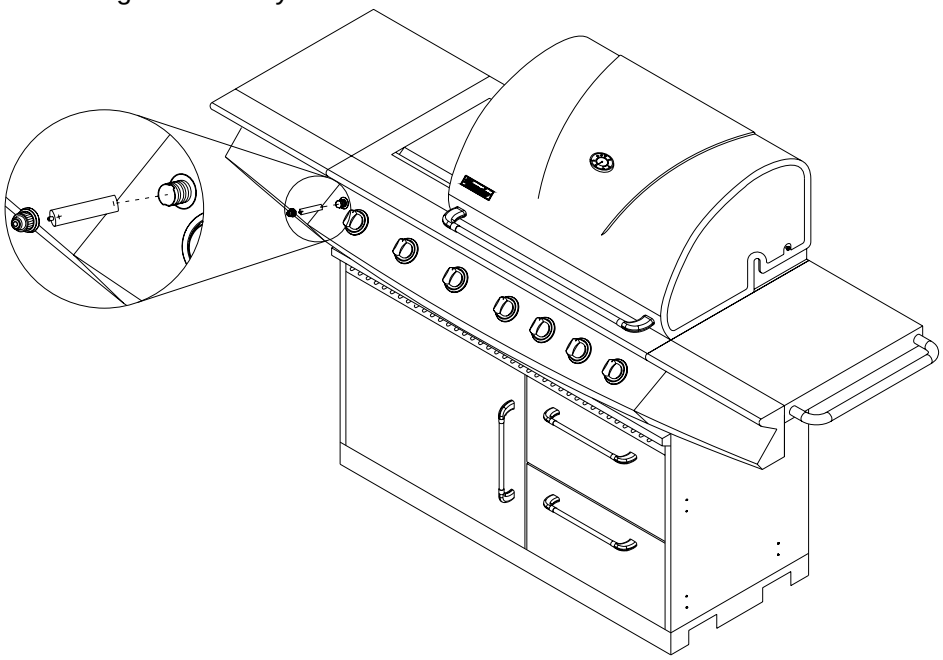
## SIDE SHELF HANDLE ASSEMBLY

The screws used to attach the side shelf handle are already screwed into the side shelf handle (see the figure below).loosen the screws from the side shelf handle, align with the holes in the side shelf, and secure into the holes on the right side shelf of the grill



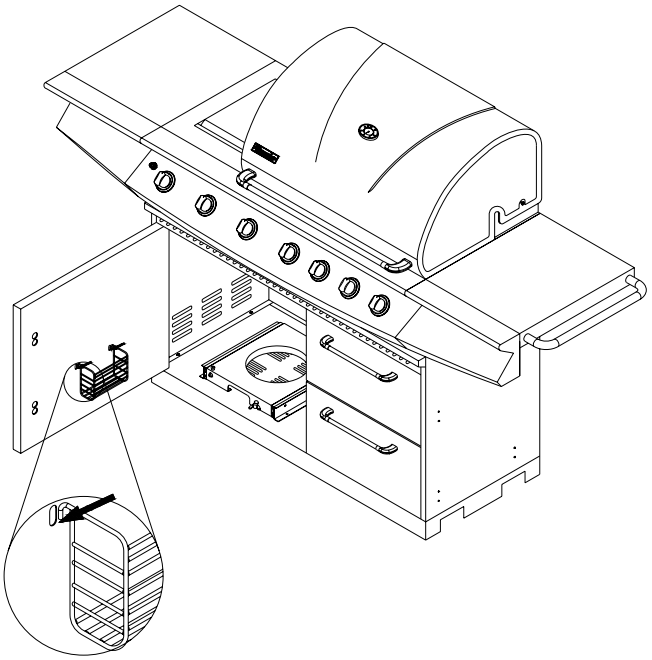
# BATTERY ASSEMBLY

1. In order to install the battery, remove the ignition button housing. Please keep the positive pole of the battery facing toward you. Insert the battery into the housing. Replace the ignition button housing after battery is installed.



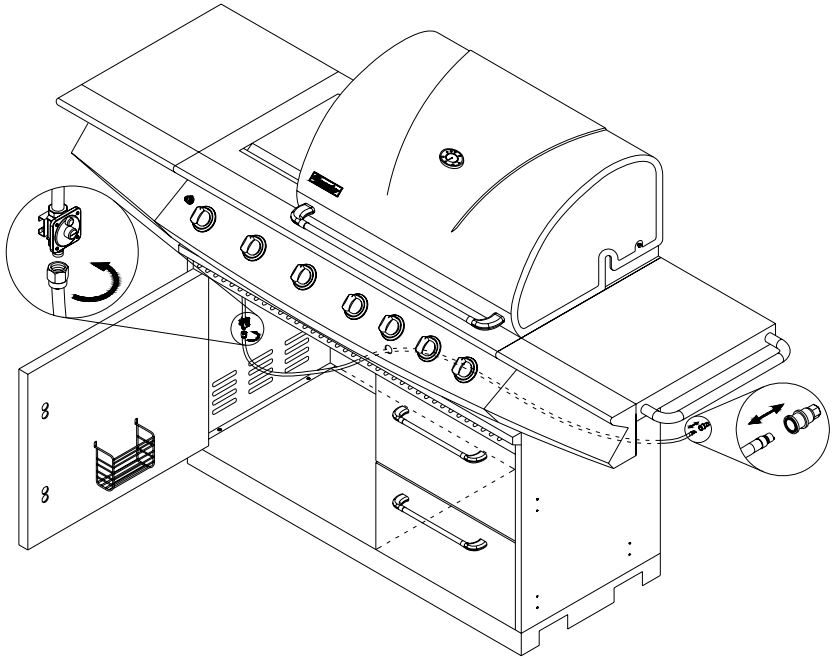
# CONDIMENT RACK ASSEMBLY

Assemble the condiment rack inside of the left door.



# INSTALLATION OF NATURE GAS REGULATOR

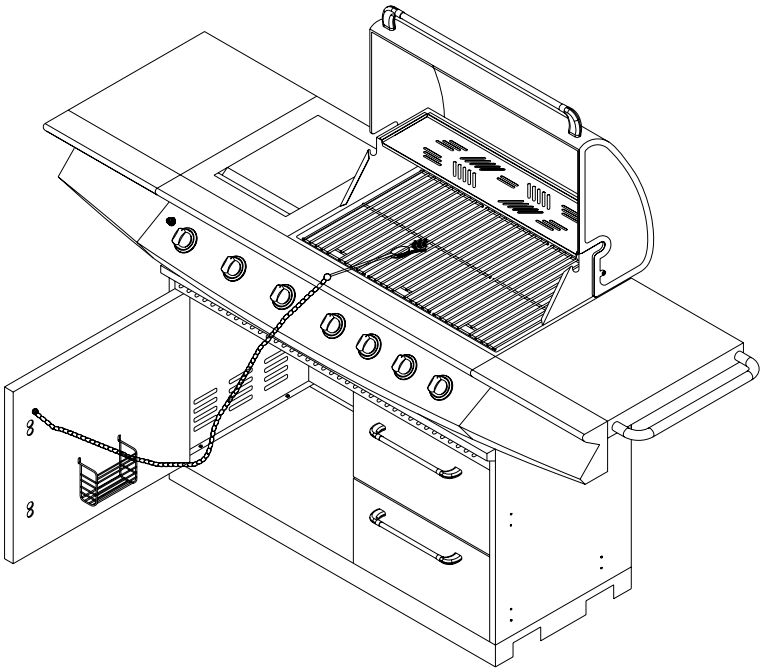
1. The Nature Gas regulator has been factory installed. Attach the PVC Gas Hose to the regulator (See drawing below).
2. Connect the other end of the PVC Gas Hose to the house gas line using the quick-connect fitting.



## TO MATCH LIGHT THE GRILL

**1**.If the burner will not light after several attempts then the burner can be match lit.

**2.**you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the HI setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.



# LIGHTING INSTRUCTION

1. Become familiar with safety guidelines in front of the manual. DO NOT SMOKE WHILE LIGHTING THE GRILL OR CHECKING GAS SUPPLY CONNECTIONS.
2. Check that each burner is tightened into its properly location in front of each valve orifice.
3. Make sure all gas connections are securely tightened. TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME (Gas leak check instructions are on page 6).
4. Always open lid before lighting.
5. Set control knobs to “OFF” and open the gas supply cylinder valve (on natural gas units make sure gas supply is open to the grill).
    a. Open Lid.
    b. Push and turn any Control Knob slowly to high.
    c. Push and turn control know slowly to HI position. The pilot will light burner immediately. Release the knob after the burner is lit.
    d. Repeat igniter sequence for each burner.
    e. If the igniter has no spark, you may light the burner with a match.
6. Adjust control knobs to desired cooking temperature.

**NOTE:**

To light gas grill with a match, follow steps 1 through 6 above. Then, insert a lit extended match or igniter through the cooking grids to the burner. Press in the control knob and rotate left to “HI” setting to releases gas. Burner should light immediately.

**CAUTION:**

Do not move grill trolley while in operation.

If the grill fails to operate properly:

1. Turn off gas at source, turn control knob to “OFF” and wait five minutes before trying again.
2. Check gas supply connections.
3. Repeat lighting procedure and if grill still fails to operate properly. TURN “OFF” GAS AT ONCE, TURN CONTROL KNOBS TO “OFF”, wait for grill to cool and check the following:
    a. Obstruction in gas line from grill. CORRECTION: Remove fuel line from grill. DO NOT SMOKE. Open gas supply for one second to blow any obstruction from fuel line. Turn off gas supply at source and reconnect fuel line to grill.
    b. Misalignment of igniter on burner.

If re-ignition is necessary while the gas grill is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

If all check/corrections have been made and gas grill still fails to operate properly, consult your grill dealer or gas appliance service person.

**FLASH BACK:**

When fire occurs in and around the burner tubes immediately turn off the gas at its source and turn the control knob(s) to “OFF”. Wait until the grill has cooled, then clean burner tubes and burner ports.

# OPERATING INSTRUCTIONS

Burn-off: Before cooking on your gas grill for the first time, burn off the grill to get rid of any odors or foreign matter by igniting the burners, closing the lid, and operating at a “HI” setting for about five minutes. You may then either set the controls to “OFF” or cook on your grill immediately.

DO NOT LEAVE GRILL UNATTENDED.

**PREHEATING:** The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes. There is no need to preheat for casseroles or other foods that require slow cooking.

**COOKING TEMPERATURES**

High setting-Use this setting for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids.

Medium setting-Use this setting for grilling, roasting or baking.

Low setting-Use this setting for all smoke cooking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

Flare-Ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal.

**CAUTION**: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

**CAUTION**: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

**CAUTION**: DO not attempt to disconnect any gas fitting while your barbecue is in operation. As with all appliances, proper care and maintenance will keep them in top operation condition and prolong their life. Your gas gill is no exception.

## LIGHTING ILLUSTRATIONS

Main & side burner lighting illustration

Step 1: Make sure the lid is open

Step 2. Push and turn main or side burner knobs to ”IGNITE/HI” Ignition. Pilot torch will light. Hold for 3~4 seconds until burner is lit.

Step 3. You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob as desired.

**Rotisserie & Searing burner lighting illustration**

Step to light the rotisserie burner:
Push and turn the rotisserie knob to ”IGNITE/ON” position and hold for 3~4 seconds, then push electronic ignition button at the same time until burner is lit.

Step to light the searing burner:
Push and turn the searing knob to “IGNITE/HI” position and hold for 3~4 seconds to light the burner. Once it is lit, release electronic igniter and still hold in the sear burner knob for another 15 seconds to be sure the burner stay lit

If ignition does not occur in 5 seconds, turn the burner knob to OFF, wait 5 minutes and repeat the lighting procedure.

# CLEANING AND MAINTENANCE

## BURNER CLEANING

1. Wire brush entire surface of burner to remove food residue and dirt.
2. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to insure the gas valve orifices are correctly placed inside the ends of burner tubes. Also check the position of the spark electrode.

## CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped done periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease try to absorb the grease

## ANNUAL CLEANING OF GRILL HOUSING

Burning-off the grill after every cook out will keep it ready for instant use; however once a year minimum you should give the entire grill a thorough cleaning to keep it in tip operating condition

## INTERIOR:

1. Turn the burner valve off.
2. For NG turn the safety valve to off
3. Remove and clean the cooking grids, flame tamers.
4. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
5. Check spark electrode, adjusting as instructed. Electrode tip pointing toward the tip of gas collector and approximately 3/16” from the tip of collector tube
6. Replace flame tamers cooking grids.
7. Reconnect to the gas source and observe the burner flame for correct operation.

## IMPORTANT:

You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease-absorbent substance. Grease will not be able to drip down into grease collector and a grease fire could occur.

## EXTERIOR:

Your Charmglow grill is made of heavy stainless steel; it should provide you with years of trouble-free service.

### CLEANING THE COOKING GRIDS

After cooking, turn control knobs to “OFF” and let grill cool before attempting to clean your cooking grids.

Before first use and periodically it is suggested that you wash the cooking grids in a mind soap and warm water solution. You can use a washcloth, a vegetable brush or a steel wool to clean your cooking grids if you desire.

### CLEANING THE FLAME TAMER

Washing the flame tamer after every use is not necessary but periodically it is suggested you wash the tamer in a soap and warm water solution. Use a wire brush to remove stubborn burnt on cooking residue. Dry the flame tamer thoroughly before you re-install into the grill housing.

### CLEANING THE BURNER TUBES AND BURNER PORTS (TO PREVENT FLASH-BACK) SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel (flash back), thereby damaging the grill and making it unsafe to operate. We recommend that you inspect for spiders regularly in late summer or early fall when they are most active.

To inspect for spiders:

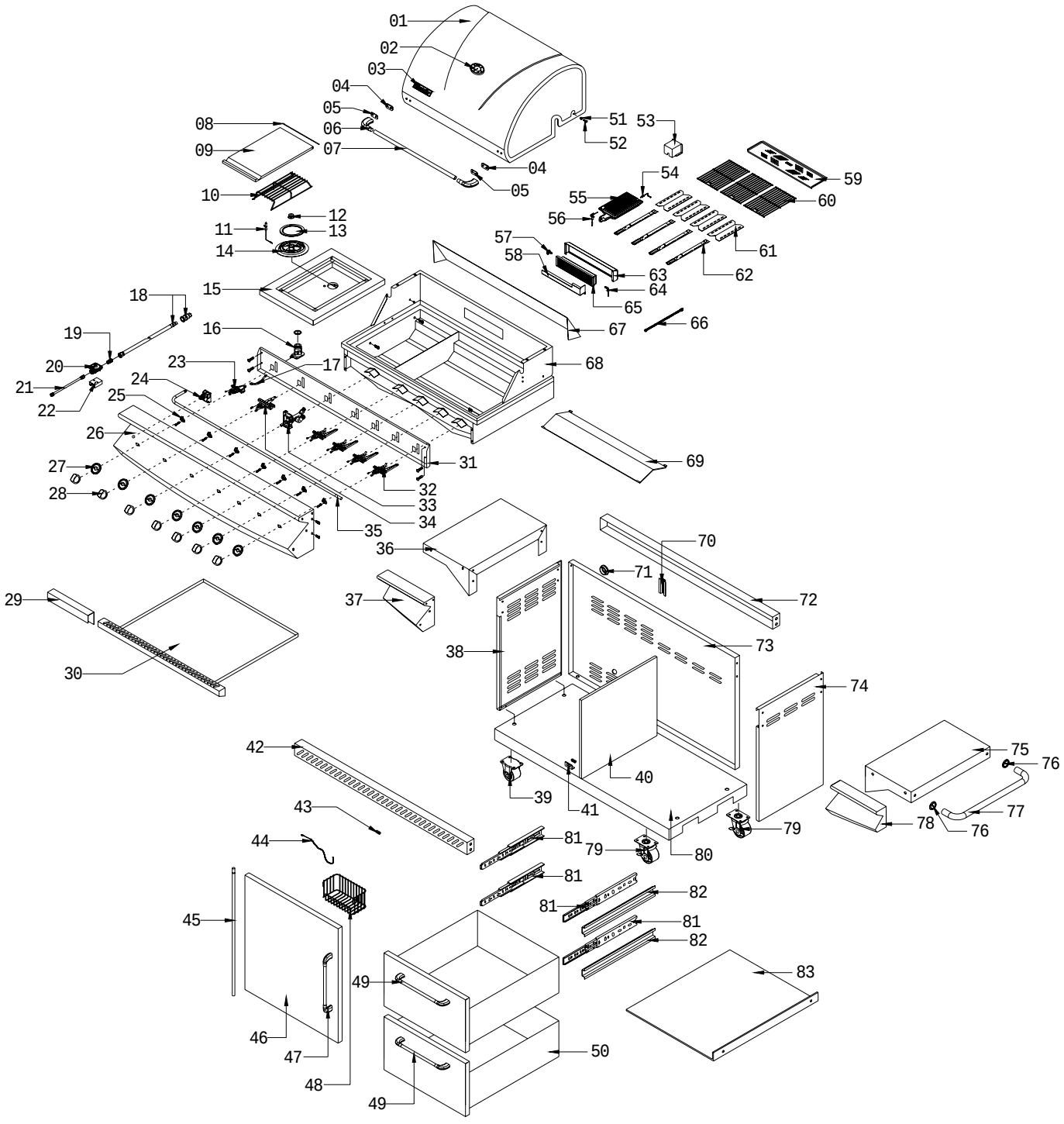
1. Turn the burner valve off.
2. Turn the gas supply off fully (Turn clockwise to stop).
3. Remove cooking grids, flame tamers.
4. Unscrew and remove the burners from the grill housing.
5. Carefully lift each burner up and away from gas valve orifice. Inspect for any obstructions ands use air pressure or a clean plastic brush to clear the burner tube or any debris.
6. Carefully replace the burner in its exact position directly in front of gas valve orifice.

# TROUBLE SHOOTING

| PROBLEM | SOLUTION |
|---|---|
| When I light the grill it does not flame immediately . | --Make sure you have turn on the gas<br>--Make sure it has spark while you are trying to ignite the burner.<br>--Push in for approximately 5 second before to turn and ignite the grill.<br>--Make sure your burner is clean. |
| Rotisseries burner will not light when the igniter button is pushed. | --Check to see if debris is blocking the electrode sparks.<br>--Check to see there is spark that jumps to the burner from the electrode wire. If no spark is seen.<br>--Check the battery located inside the button. Press and turn counter clockwise.<br>--Check for loose wire connection.<br>--Gently bend the electrode wire closer to the burner until a spark is seen to jump from the igniter to the burner when you press the starter button.<br>--Dose the infrared back burner light when attempting to match light? If not, check did you turn on the gas. |
| Regulator makes noise. | --Vent hose on the regulator may be plugged or regulator may be faulty.<br>--Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start.<br>--Check your flames for proper performance if the flames are not correct replace regulator. |
| Full size cover does not fit the grill. | --Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover correct length for your grill. Measure it left to right. Compare to the grill's measurement.<br>--Compare the location and size of the hood portion of the cover to your grill.<br>--Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room.<br>--For grill with a side shelf bunch the cover like a sock, put on left to right. |

| | |
|---|---|
| Rotisserie motor will not turn | --Check the voltage at the outlet.<br>--If an extension cord is required, ensure it is a 16 gauges, grounded cord.<br>--Ensure the on/off switch is on.<br>--Ensure the load does not exceed the 40 pounds operational capacity.<br>--Ensure the spit is fully inserted in the motor.<br>--Ensure there is no encumbrance or drag. |
| Grill only heats to 200-300 degrees. | --Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer place in the grill.<br>--Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn tank all the way on.. Turn left burner to ignite, wait 5 seconds ignite. Repeat for additional burners.<br>--Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting.<br>--If it is a natural gas grill, ensure there is proper pressure to the grill. Refer to the user manual. Example: Gas line stubbed off o pool heater may exhibit deference in pressure. . |
| Grill takes a long time to preheat. | --Normal preheat 500-600degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time.<br>--If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature. |
| Burner flames are not light blue. | --Too much or not enough air mixes for the flame.<br>--Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Refer to manual for adjustment procedures (pg18).<br>--Grill is in a windy location. |

# EXPLODED VIEW



# MODEL 730-0289 PARTS LIST

| REF# | DESCRIPTION | Q'TY | REF# | DESCRIPTION | QTY |
|---|---|---|---|---|---|
| 01 | Main Lid | 1 | 43 | Door magnet | 1 |
| 02 | Temperature Gauge | 1 | 44 | Lighting rod | 1 |
| 03 | Logo | 1 | 45 | Door hinge rod | 1 |
| 04 | Main Lid Handle Heat Insulating cover | 2 | 46 | Door assembly | 1 |
| 05 | Main Lid Handle Heat Insulating Spacer | 2 | 47 | Door handle | 1 |
| 06 | Main lid handle seat | 2 | 48 | Condiment rack | 1 |
| 07 | Main lid handle tube | 2 | 49 | Drawer handle | 2 |
| 08 | Side Burner Lid Hinge Rod | 1 | 50 | Drawer | 2 |
| 09 | Side burner lid | 1 | 51 | Cover of screw | 1 |
| 10 | side burner Cooking gird | 1 | 52 | Circumrotate screw | 1 |
| 11 | Side Burner Igniter Wire | 1 | 53 | Thermocouple bracket | 1 |
| 12 | Side burner head | 1 | 54 | Thermocouple | 1 |
| 13 | Side burner ring | 1 | 55 | Sear main burner | 1 |
| 14 | Side burner body | 1 | 56 | Sear igniter wire | 1 |
| 15 | Fire grate of side burner | 1 | 57 | Rotisserie burner orifice brass connector | 1 |
| 16 | side burner Orifice base | 1 | 58 | Gas collector of rotisserie burner | 1 |
| 17 | Side burner flex gas line | 1 | 59 | Warming rack | 1 |
| 18 | Quick connector | 1 | 60 | Cooking grid with hole | 3 |
| 19 | NG brass connector | 1 | 61 | Flame tamer | 4 |
| 20 | Regulator , NG | 1 | 62 | Main burner | 4 |
| 21 | NG regulator hose | 1 | 63 | Rear baffle of rotisserie burner | 1 |
| 22 | NG regulator bracket | 1 | 64 | Rotisserie burner igniter wire | 1 |
| 23 | Side gas valve | 1 | 65 | Rotisserie burner | 1 |
| 24 | Electronic igniter module | 1 | 66 | Rotisserie burner flex gas line | 1 |
| 25 | Manifold bracket | 7 | 67 | Heater insulating cover of thermocouple | 1 |
| 26 | Main control panel | 1 | 68 | Bowl assembly | 1 |
| 27 | Bezel | 7 | 69 | Greasy panel | 1 |
| 28 | Control knob | 7 | 70 | Flex tube cover | 1 |
| 29 | Front trim panel, left | 1 | 71 | Rubber grommet | 1 |
| 30 | Greasy tray | 1 | 72 | Back, cart frame | 1 |
| 31 | Front baffle | 1 | 73 | Back panel | 1 |
| 32 | Main gas valve | 4 | 74 | Right side panel | 1 |
| 33 | Sear gas valve | 1 | 75 | Right side shelf | 1 |
| 34 | Gas valve ,rotisserie burner | 1 | 76 | Push bar spacer | 2 |
| 35 | Manifold | 1 | 77 | Push bar | 1 |
| 36 | Side shelf , left | 1 | 78 | Face –plate of right side shelf | 1 |
| 37 | Side shelf front panel , left | 1 | 79 | Caster with brake | 2 |
| 38 | Side panel, left | 1 | 80 | Bottom panel | 1 |
| 39 | Caster | 2 | 81 | Drawer slide | 2 |
| 40 | Individual shelf | 1 | 82 | Drawer slide bracket | 2 |
| 41 | Magnet bracket | 1 | 83 | Individual panel of drawer | 1 |
| 42 | Door frame | 1 | | | |

# GRILLING HINTS

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

# GRILL COOKING CHART

| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
|---|---|---|---|---|
| VEGETABLES | | | | |
| Fresh Beets | | Medium | 12 to 20 minutes | Slice. Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally. |
| Carrots | | | | |
| Turnips | | | | Grill, turning once. Brush occasionally with melted butter or margarine. |
| Onion | 1/2 inch slices | Medium | 8 to 20 minutes | |
| Potatoes | | | | Wrap individually in heavy-duty foil. Grill, rotating occasionally. |
| Sweet | Whole | Medium | 40 to 60 minutes | |
| White | 6 to 8 ounces | High | 45 to 60 minutes | |
| Frozen Asparagus Broccoli Brussels Sprouts | | Medium | 15 to 30 minutes | Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally. |
| Green beans | | | | |
| Peas | | | | |
| French fries | | Medium | 15 to 30 minutes | Place in aluminum foil pan. Grill, stirring occasionally. |
| MEATS | | | | |
| Beef | | | | |
| Hamburgers | 1/2 to 3/4 inch | Medium<br>High | 10 to 18 minutes<br>8 to 15 minutes | Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended since a flare-up could occur quickly. |
| Steaks | | | | |

| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
|---|---|---|---|---|
| Rib eye, | | | | |
| Tenderloin, Porterhouse, T-Bone, Sirloin | | | | Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. |
| Rare | 1 inch | High | 8 to 14 minutes | |
| | 1-1/2 inch | High | 11 to 18 minutes | |
| Medium | 1 inch | Medium to | 12 to 22 minutes | |
| | 1-1/2 inch | High | 16 to 27 minutes | |
| Well-done | 1 inch | Medium | 18 to 30 minutes | |
| | 1-1/2 inches | Medium | 16 to 35 minutes | |
| Lamb Chops & Steaks | | | | Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. |
| Rare | 1 inch | High | 10 to 15 minutes | |
| | 1-1/2 inch | High | 14 to 18 minutes | |
| Medium | 1 inch | Medium to | 13 to 20 minutes | |
| | 1-1/2 inch | High | 18 to 25 minutes | |
| Well-done | 1 inch | Medium | 17 to 30 minutes | |
| Pork Chops | 1 inch | Medium | 20 to 30 minutes | Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. Cook well done. |
| Well-done | 1-1/2 inches | Medium | 30 to 40 minutes | |
| Ribs | | Medium | 30 to 40 minutes | Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times. |
| Pork Ham steaks (precooked) | 1/2 inch slices | High | 4 to 8 minutes | Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. |
| Hot dogs | | Medium | 5 to 10 minutes | Slit skin. Grill, turning once. |
| POULTRY | | | | |
| Broiler/fryer | 2 to 3 pounds | Low or | 1 to 1-1/2 hours | Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade. |

| | | | | |
|---|---|---|---|---|
| Halved or Quartered well-done | | Medium | 40 to 60 minutes | |
| Breasts well-done | | Medium | 30 to 45 minutes | |
| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
| FISH AND SEAFOOD<br><br>Steaks<br>Halibut<br>Salmon<br>Swordfish | 3/4 to 1 inch | Medium to High | 8 to 15 minutes | Grill, turning once. Brush withmelted butter, margarine or oil to keep moist. |
| Whole<br><br>Catfish<br>Rainbow trout | 4 to 8 ounces | Medium to High | 12 to 20 minutes | Grill, turning once. Brush with melted butter, margarine or oil. |

# GRILL RECIPE SUGGESTIONS

**BBQ SALMON**

2 large salmon steaks
2 tbs. Oil
Salt & pepper
2 oz. thin bacon slices
2 tbs. Butter
1 tbs. Lemon juice
Spring of parsley
Lemon wedges

Preheat the BBQ.

Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Meld the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

**PORK CHOPS**

4 Pork chops
Marinade
1 large onion
2 tbs. lemon juice or vinegar
2 tbs. oil
½ tsp. powdered mustard
2 tsp. Worcestershire sauce
½ tsp. freshly ground black pepper
1 tsp. sugar
½ tsp. paprika
1 clove garlic
Peel, grate onion, add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

**BARBECUED LONDON BROIL**

4 to 6 servings

¾ c. Italian dressing
1 tsp. Worcestershire sauce
1 tsp. dry mustard
¼ tsp. thyme, crushed
1 medium onion, sliced
1 pound flank steak, scored
2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs

**BAKED CHILI CORN**

6 medium ears corn, husked
3 tbs. Butter or margarine, melted
Dash ground cumin
Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

**TANGY SEAFOOD KABOBS**

1 lb. Large shrimp, shelled & deveined
¾ lbs. sea scallops
2/3 c. chili sauce
¼ c. cider vinegar
3 tbs. chopped parsley
1 tbs. vegetable oil
1 tbs. Worcestershire sauce
½ tsp. prepared horseradish
1 cove garlic, minced
1 20 oz. Can pineapple chunks in juice, drained

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10” skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

**BARBECUED POTATOES AND CHEESE**

1-1/2 cups shredded cheddar cheese
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/3 cup milk
2 tbs. barbecue sauce
¼ tsp. oregano
¼ tsp. salt
1/8 tsp. pepper

4 cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

**VEGETABLE KABOBS**

3 medium-sized zucchini
12 cherry tomatoes
12 fresh mushrooms
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into ½ inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

**FAJITAS**

1-1/2 lb. flank steak or boned chicken breasts
2 tbs. oil
½ cup limejuice
½ tsp. salt
½ tsp. celery salt
¼ tsp. garlic powder
½ tsp. pepper
¼ tsp. oregano
¼ tsp. cumin
Flour tortillas lemon

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

**BEEF AND LAMB KABOBS**

Serve 4
½ lb. boneless sirloin or beef cut into 1" cubes
½ lb. boneless loin of lamb cut into 1" cubes
2/3 c. water, divided
¼ c. chopped onion
2 tbs. soy sauce
¼ c. vegetable oil, divided
1 tbs. dark brown sugar
1 tbs. fresh lemon juice
2 cloves garlic, minced
¼ tsp. ground cumin
¼ tsp. ground coriander
¼ tsp. ground turmeric
1/8 tsp. ground red pepper
1/8 tsp. ground ginger
1 red pepper cut into chunks
1 large banana, cut into chunks
8 small mushrooms
1/3 c. smooth peanut butter

In blender, process 1/3 c. water, onion, soy sauce, 2 tsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. Onto to four 12" skewers alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side.

Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

**EGGPLANT CAVIAR**

1 large eggplant
2 tbs. olive oil
2 tbs. wine vinegar
2 tbs. finely chopped onion
½ clove garlic, minced
1 medium tomato, chopped
salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

**CHICKEN TANDOORI STYLE**

8 large chicken thighs or drumsticks
1 c. plain nonfat yogurt
½ c. lemon juice
2 tsp. salt
½ tsp. cayenne
½ tsp. black pepper
½ tsp. crushed garlic
½ tsp. grated ginger
1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread

on the spit running the rod on the fleshier side of the bone.

Rotis using the rotis burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

**SPARE RIBS**

Marinade:
1 c. soy sauce
½ c. honey
½ c. vinegar
½ c. dry sherry
2 tsp. chopped garlic
2 tsp. sugar
1 c. water
1 chicken bouillon cube
1 can beer for basting sauce

Marinade ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotis burner on high. Rotis for 50 minutes or until done.

**PORK ROAST**

Apple cider vinegar basting sauce:
1 c. apple cider vinegar
6 oz. water
½ stick butter
Salt, pepper, parsley and garlic seasoning
2 oz. lemon juice
10 lbs. pork roast

Time: 1-1/2 hours to 2 hours
Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotis burner. Turn control knob to high. Use the above basting sauce for rotissing.

**TURKEY**

12 lb. turkey
Beer basting sauce:
1 can beer
12 oz. water
1 stick butter
1 tsp. salt
1 tsp. pepper
½ tsp. garlic flakes
1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotis burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

## LIMITED WARRANTY
## MODEL 730-0289
## STAINLESS STEEL OUTDOOR GAS GRILL

*Nexgrill Industries, Inc.* warrants to the original consumer purchaser of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. There will be a shipping and handling charge for the delivery of the warranty part(s).

| **Component** | **Warranty Period:** |
|---|---|
| Linear Burners: | 5 Years |
| Stainless Steel Flame Tamer: | 3 Years |
| Stainless Steel Cooking Grids: | 3 Years |
| Valves: | 1 Year |
| Frame, Housing, Cart, Control Panel, Igniter, and Related Parts: | 1 Year |
| All Stainless Steel Parts | 3 Years |

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of *Nexgrill Industries, Inc*. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

**Warranty claim procedure:** If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 AM to 5 PM PST. Our number is 1-800-913-8999 and our FAX number is 1-909-598-1545. Please direct all correspondence to: *Nexgrill Industries, Inc. 280 Machlin Court City of Industry, CA 91789 ATTN: Warranty Service Center.*

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Printed In China

K15Y06N-1